

Used at Nobel Peace Prize Awards Dinners – 5th time in 2008



Dauro 500 ml **Estate Bottled, ecological**

Empordà, North-Eastern Spain

Taste Experience: Smooth, fresh, delicate and well balanced. Sweet, grassy with tones of garden produce, citrus, green artichokes, green almond. Finish of delicate pepper and almost imperceptible spicy notes of red and green pepper. Lingering, long finish.

Extremely low 0.1% acidity

Special Food Pairings:

Adds complex, nuanced flavours to any food without overpowering... especially salads that include fruit, beef, white fish, salmon, strongly flavoured Asian-style foods, chocolate desserts ...and, drizzled over cheeses, pate or chocolate desserts!



Gold Medal Winner, Les Étoiles de Mougins, France at an international gathering of over 100 leading world chefs in France in September, 2007. The selection consisted of some of the finest and most diverse extra virgin olive oils from the south of France, Italy and Spain. (An olive oil competition was not held in 2008.)



Olio 2007, Gourmesse 2007, Zurich. Dauro and its sister brand from the same producer, Aubocassa, were the top two favorite oils chosen by consumers in a consumer blind test.



MAPA 2007 best olive oil of Spain in the mild, delicate class.



Der Feinschmecker's best olive oil of the year, 2007 (over 500 oils from all over the world are judged per year)